

1. [A method for preserving meat by:] A method of inhibiting pathogen growth by:

exposing raw meat to an atmosphere consisting essentially of carbon monoxide and maintaining the meat in a vacuum free, sealed container to maintain color and freshness while retarding bacterial growth.

Please cancel claims 14-30

2 21. (New) An inhibitor of pathogen growth on meat comprising an atmosphere of carbon monoxide.

30% by weight or volume of the meat being treated.

REMARKS

Claims 1-13 and 31-32 remain in the application.

The application is now in condition for allowance, which allowance is respectfully solicited.

Respectfully submitted,

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